***ACTION NAME: Purchasing Local food***

***WHAT/DESCRIPTION***

*Buy food grown locally. Prefer food produced in an environmentally friendly manner.*

*Invite local trade to get local publicity about our desire to form partnershisp with local suppliers.*

*Work to get fresh and healthy produce directly from growers*

*Aim to reduce packing and transport and reduce the overall food waste.*

***MEASURABLE GOALS***

*Call for at least one public meeting with possible local suppliers/producers including one advertisement in Firda (the local newspaper) and, hopefully, get some press coverage*

*Making long or short-term agreements with a minimum of two suppliers and at least five products.*

*Measure and calculate the effect on our carbon footprint, costs, customer satisfaction, nutrition, and reputation among the locals. Present on simple report to the Board and the College annually.*

*Aim for 2% of the food to be supplied directly from local sources in 2010, 4% in 2011.*

***TIMEFRAME AND MILESTONES***

*We want to start in 2010, and if possible present one delivery of local fruits (apple, pears and plums) in September 2010.*

*We will follow this up year by year to increase our supplies and establish a high local standin.*

***RESPONSIBLE PERSONS***

*Involving Environmental Committee, Ozonizers, Food Committee, Arne Ophaug and Kitchen Staff. Coordinated by Stig Moltumyr.*

***COSTS/RESOURCES***

*The main idea is to do this within today’s food budget. However, a possible switch to a more healthy diet and other extra services can have a cost. Cost effects must be monitored.*

***RELEVANT FOR:***

*To strengthen and develop the college environmental pillar through direct action:*

*Recognize that education in sustainable development and environmental awareness requires an interdisciplinary approach, to integrate this in all subject areas and other college functions.*